



## Big meal a labor of love

Just got off the phone and, once again, find myself with a "no its ands or buts" invitation to Thanksgiving almer at Momma's. Every year I try to coerce the matriarch of the family into having the traditional family dinner at my house but, ains, to no avail.

Tradition. The fiddle me at my house but, ains, to no avail.

Tradition. The fiddle me at my house hot in the same through the words. With many long since flown the coop, many with families of their own, I will once again refrain from making calls for two days before and at least two days after to Momma's house bougs stee she will be so busy preparing the traditional Thanksgiving feast.

One thing to give thanks for this year, as in the last few years, Momma will refrain from stuffing the turkeys and putting them in roasters two days before he gala food orgy. I can remember being sent behind the garage to look for two of the "biggest, cleanest bricks" I could finds othat Momma could wrap them in foil to hold down the lid of the coaster because the turkey was so big the lid wouldn't hold tight.

ALL THE KIDS would gather 'round the dinner table with large bowls, and each was given an entire loaf of bread that had to be torn apart in just the right size for the stuffing.

After a day or two of drying, the onions were chopsed by hand, (Momma didn't then and still doesn't believe in food processors). A large cast-ron kelle was filled with water, and what book dilk the processors had been down to her ankles and whatever cless was hidden in the cavity, for hours on end, the resulting broth was then strained and used to moisten the bread cubes that by now had been heavily seasoned with sage, paprika, salt and pepper.

A few years ago, I asked Momma, with her nylons rolled down to her ankles measurements were. She laughed and said ren only seasoned with sage, paprika, salt and pepper.

After the turkeys were stuffed, the traditional pumpkin ples were then prepared. When asked why Momma wouldn't think of coming to Thanksgiving the rankles and that I was because "yo

crust in a machine."

WHILE WIIIFFS of pumpkin,
cinnamon and nutring filled the klichen
alt, the coleataw was chopped, again by
hand. Marzetti's alaw dressing? I asked.
You've got to be kidding.
On Thanksgiving morning, while all of
us kids were eating cold cereal in front
of the TV, while watching the old
Hudson's parde, Morman would concect
her secret casserole of sweet potatoes,
honey and brown sugar.

Hudson's parade, Momma would concoct her sceret casserole of sweet potatoes, honey and brown sugar.

During the commercials, we ventured into the kitchen to assist in the strategic placing of marshmallows in the casserole. Eat one, place one. Eat one, place one. No wonder Weight Watchers does such a great business.

The dining room table, even with two leafs added, was too small to get everyone comfortably around, so immediately after the parade, my wins ister and I and the job of setting what used to be the ping-pong table in the basement, with dabes that were only used on this great holiday and at relatives' funerals.

Paper plates were out of the question, even though no one really enjoyed the fact the gravy aways seemed to slide off the potatoes and into the cranberry sauce (canned, of course). Since my dath add to leave for work at 4 p.m., the gravy was prepared and forced through the sleve with the back of a soup ladle.

FRESH ROLLS, made while we were FRESH HULLS, made white we were still sleeping, were popped into the oven and precisely at 2:15 p.m., the family was called to the table. Before being seated, we would all gather around, hold hands and bow our heads and retile. I can still remember Dad stopping in the incide of grace and telling my brother "U seach up."

middle of grace and teiling my orouse; to "speak up."

After Dad left for work, the table was cleared and more room (and turkey) was made for the onslaught of relatives.

Uncle Ray, Aunt Phyllis, cousins, and relatives seen only twice a year poured in, and again, at 5 p.m., another dinner was pronounced.

20-24 lb. turkey



Pamela Lincoln of Canton and daughter, Shelby, 2½, look forward to Thanksgiving, when the festive dinner will include Lincoln's recipe for

BILL BRESLEWISH photo Florentino Spinach Stuffing, as well as other tasty dishes to surround the plump turkey.

## Favorite ways to stuff bird

When it comes to stuffing a turkey, many readers of Taste ave their own special family recipes and are willing to

have their own special family recipes and are willing to share them.

Dozens of readers answered our request for turkey stuffing recipes, Nine of these recipes, all submitted by women are presented on this page. One of the most appealing is a recipe for Fiorentine Spinach Stuffing, which Pamela Liocalo of Canton printed on one of her own attractive recipe cards.

She agreed to make some stuffing, ahead of Thanksgiving, to illustrate the recipe she prepares for the holiday feast, the recipe originally appeared in a magazine, abe said, but turned out to be rather bland. "I spiced it up a little," she said, with a smile.

Turkey stuffing recipes on this page represent a variety of cultures and countries. We're offering the recipes, along

with comments, in the readers' own words. Here's the recipe for:

FLORENTINE SPINACH STUFFING

For 20-22 lb. turkey

12-15 lbs. Bermuna unions grind giblets and brown grind onions and add to giblets add 2 thsp. salt, pepper and 2 thsp. summer savory per frying pan

This takes 2 large frying pans. Cook covered for 2-3 hours or until tender. Keep moist by adding onlon julce and by cooking slowly.

When cool add 2 eggs — no bread. Stuff the turkey and put in refrigerator overnight.

1 lb. sweet Italian sausage, cut into small pieces
2 tbsp. butter or margarine
1 medium oalon, finely chopped (% cup)
% cup finely chopped celery
% cup finely chopped carrot
2 large garlic cloves, minced
1 lb. fresh mushrooms, chopped
1 tsp. dried bail — crumbled
1 % tsp. dried tbyme — crumbled

l pkg. (14 oz.) cube stuffing mix I pkg. (10 oz.) chopped, frozen spinach, thawed and well drained 1 can (14½ oz.) ready to serve chicken broth

Cook sausage in butter until browned in a large skillet, stirring frequently. Stir in onlon, celery, carrot, garlic, mushrooms, basil and thyme. Continue to cook over medium, heat, stirring occasionally, until vegetables are tender and mushrooms are cooked through.

In a large boss; loss tosether stuffing mix spinach bests.

mushrooms are cooked through.
In a large bowl, toss together stuffing mix, spinach, broth and vegetable mixture until stuffing is moistened. Makes 10-11 cups.
Note: To serve as a dressing, spoon stuffing into a buttered o-quart casserole. Cover and bake at 350 degrees for approximately 45 minutes, or until heated through.

## More recipes for turkey stuffing



This is an old family recipe, handed down for quite a few generations. I was told live a French recipe.

It's a very wet and dark dressing and very different, Our family loves it, but if you don't like onlone you might not thin it's see great.

The thought of haying this on Thanksgiving makes 'my 'sallvary glands work overtime.'

TURKEY STUFFING



Enclosed please find my recipe for turkey stuffing. I've always received compliments and requests for the re-cipe. Hope you like it.

CORNBREAD STUFFING Makes about 8 cups

1 cup raisins 2 cups turkey stock 1 % cups chopped celery 6 thsp. butter is the public of scallions of scallions of scallions 12 cups coarse corabread crumbs 1 cup roughly chopped, cooked bacon 1 cup coarsly chopped walnuts 1 cup sour cream 3 eggs

Put the raisins into a large bowl and cover with stock. Let sit 1 hour.

Saute the celery in 2 thep, of the butter over medium heat 8-10 min-utes or until tender. Add the remain-ing butter and shallots and saute uning butter an anatom and sattle till lightly browned. Put celery and aballots into a large bowl and add the combread crumbs, bacon, walmuts, raisins, and stock. Mix well.

Add sour cream, eggs, and spices and combine thoroughly. Saute a small amount in a pan with butter and taste for seasoning.



Ancie Bonadeo

MA ROZMAN'S TURKEY

About 2 loaves of bread. Soak in nilk to make moist. Boil liver and gizzard together till

done.

Grind liver and gizzard, chop 2 small onions. Fry all together with 15 pound bacos.

About 6 eggs, paraley, onions, 2 or 3 large stalks celery. Sait and peoper, pinch of sage. Mix all together.

Has been in family for many years.

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